



VINITY
WINE COMPANY

Marco Carpineti Apolide Nero Buono

Appellation: Nero Buono Lazio IGT

Style: Red, dry

Varietal: 100% Nero Buono di Cori.

Biodynamic Agriculture.

Apolide is a red wine made from Nero Buono grown in the estate's Ninfa vineyard, a tranquil terrace on the slopes of the Lepini Mountains, facing Cape Circeo on the Tyrrhenian Sea. Ninfa is open to the winds and a considerable temperature shift. It is along the peaceful Route Francigena, an ancient pilgrimage road that begins Canterbury in England, passes through France and Switzerland, to Roma and on to Puglia. The name 'Apolide' means stateless, as this red wine goes beyond its origins – cosmopolitan, complex and intriguing at the taste.

Tasting Notes

Color: Intense garnet red.

Bouquet: Aromas of red fruit, smoke and spices.

Taste: Full red-fruit flavor, with rich, dry tannins, a lively volcanic minerality, and a delicious, soft bitter note on the finish.

Serving Temperature: 15° C (60° F).

Food Pairing

Pair with roasted or grilled meats, robust vegetarian dishes and casseroles, and aged cheeses.

Vineyard Notes

Soil: Volcanic Tufo

Training System: Espalier

Density: 4,500 vines/ha

Winemaking Notes

Harvest: October.

Vinification: Maceration for approximately 15 days in controlled temperature.

Aging: 24-months in barriques.



Marco Carpineti is behind by the Lepini Mountains, a little south of Rome, in the ancient territory of Cori. The Carpineti family has worked this land for generations and, since 1994, has chosen the path of organic farming. Tradition, the value of time and work, their approach is tireless, silent and patient. They focus on native vines, a precious treasure of this ancient territory. Every wine has a story to tell, a fragrance and a sensation which reaches into the heart. Emotions to be enjoyed with each sip.